



BIGA ON THE BANKS

Easter Sunday Brunch

10am-4pm

\$49.00++ Adults

\$27.50++ Child (12 & Under)

For reservations visit www.biga.com or call 210.225.0722

Appetizers and Salads

Our selection of appetizers and salads is distinctive and varied. Please help yourself to any of the items presented. We also feature an array of artisan breads and spreads.

Sample Entrees

Organic eggs Benedict, cornmeal bisque, braised mustard greens, Canadian bacon, Creole Hollandaise

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Maine lobster omelet, poblano rajas, Big 'A' potatoes, asparagus, avocado, guajillo salsa.

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Chocolate waffles, strawberry vanilla jam, apple smoked bacon, maple syrup

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Pan roasted salmon, wild rice, sherry, English peas, hazelnuts, truffled beurre blanc

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Herb crusted wild Alaskan halibut, fingerling potato, saffron and olive ragout, crispy panchetta, basil aioli

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Hoisin BBQ pork spare ribs, roasted corn masher, wasabi slaw, scallion and sesame seed

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Roasted ribeye of beef, horseradish smashed purple Peruvian potatoes, yellow wax beans, jammy tomato, housemade steak sauce.

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Slow roasted pork cheeks, creamy whole grain mustard Pappardelle noodles, tangy braised red cabbage

Desserts

Our dessert selection will intoxicate your sweet tooth; you may not be able to resist a second trip.

>>All products are local, organic and sustainable when possible<

Reservations are available Mother's Day Brunch on May 9, 2010
Please call 210.225.0722 or visit [biga.com](http://www.biga.com) for Reservations & Gift Cards



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Bruce Auden > Chef/Owner, Martin Stembera > Chef de Cuisine, Daniel Dirmeyer > Executive Sous Chef
Lilla Bernal & Amy Delbridge > Pastry Chefs, Nelson Gonzales > Special Events Chef
Visit our website at www.biga.com for reservations & upcoming events